



Uvaggio Coste della Sesia Doc 2011

The 2011 harvest was decidedly the most atypical seen in recent years: The normal winter was followed by an unusually warm spring in the Biellese foothills, with exceptionally early vegetation. It will be remembered as a vintage out on its own, given the extreme alternation of the climate in different seasons. The summer was characterised by temperatures well above the seasonal average and the harvest was anticipated by almost two weeks compared to normal. The result was perfectly healthy grapes and wines certainly more rounded and intense: a vintage to be savoured also earlier than usual for the zone.

- Vineyards:** Grapes for this wine are grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region, included in the Lessona D.O.C. They are also grown in the 35 year old Madonna degli Angeli vineyard in Brusnengo in the Forte region. It is included in the Bramaterra D.O.C.
- Soil:** In the Lessona vineyards, soils comprise marine sands from the pliocene period on igneous rock, mixed with more recent glacial sediment. The soil is acid (pH 4.5 – 5.5) rich in minerals and trace elements including iron, manganese, aluminium and zinc. Soils in the Madonna degli Angeli vineyard are composed of pebbles on a base of igneous rock which is close to the surface and veined with china clay. pH here is 5-6.
- Vines:** 80% Nebbiolo, 15% Vespolina, 5% Croatina.
- Rootstocks:** 3309-C, Gloire de Montpellier, 101-14, Gravesac, Rupestris du Lot.
- Plant density:** 5.000 vines per hectare.
- Altitude:** Lessona: 290-350 metres above sea level
Madonna degli Angeli: 350-420 metres above sea level.
- Harvest:** From 21st to 28th September 2011. The grapes are hand picked into small boxes.
- Vinification:** The grapes are sorted while on the conveyor belt, then destemmed and gently pressed then fed by gravity into the fermentation tank. Fermentation with natural yeasts in open topped wooden fermenters. Skin maceration lasts 18 days, with regular punching down of the cap. The wine then remained 10 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval, 15 hectolitre casks for 22 months. Bottling: October 2013. Further ageing in bottle for some time before release.

